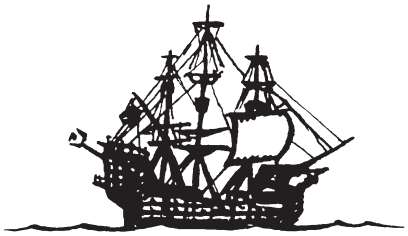

THE PANDORA INN

CHRISTMAS MENU

To Start

Home-cured Salmon Pastrami, house pickles, horseradish crème fraîche [GF][DF*]

Chestnut Mushroom Parfait, pickled enoki mushrooms, soda breadcrumb [GF*]

Pressed Ham Hock, piccalilli, toasted focaccia, watercress [GF*][DF]

Scallops Saint-Jacques, finished with herb cream & parmesan breadcrumbs

Lightly Spiced Parsnip Soup, focaccia & vegan saffron butter [VE]

Main course

Butter-braised Turkey Crown, bacon-wrapped sage & sausage meat terrine, thyme & garlic roast potatoes, mulled red cabbage, sautéed sprouts & orange-glazed carrots finished with a cranberry & red wine gravy [GF*][DF*]

Newlyn Fish Market Catch of the Day, pressed potato pavé, Jerusalem artichoke cream, wilted greens, dill oil [GF][DF*]

Salt-baked Beetroot & Celeriac Wellington, garlic & thyme roast potatoes, sautéed sprouts, orange-glazed carrots, mulled red cabbage, red wine & cranberry gravy [V][VE*]

12hr Braised Beef Brisket, confit onion, spring onion champ, roasted root vegetables [DF*]

Dessert

Brandy-flamed Christmas Pudding,
vanilla crème anglaise [VE*]

Glazed Orange & Cardamom Tart,
served with a toasted coconut Chantilly cream

Caramelised White Chocolate Mousse,
salted-caramel ice cream, honeycomb [GF]

Torched Goats Cheese, with toasted fruitcake, fig chutney [GF*] **(£5 supplement)**

2 x course £30 **3 x course £35**

[GF] Dish is gluten free, [GF*] Dish can be made gluten free, [DF] Dish is dairy free, [DF*] Dish can be made dairy free, [V] Dish is vegetarian, [VE] Dish is vegan , [VE*] Dish can be made vegan
Please inform a member of staff of any allergies or intolerances.